

Mr. Mojo Risin' - All Grain

American Pale Ale (18 B)

Date: _____

Batch Size: 20.0 l

Efficiency: 75.00%

Boil Size: 25.4 l

Type: All Grain

Boil Time: 60 minutes

Measured: _____

Brewer: _____

בירגיקס

בישול בירה בבית

beergeeks.co.il

Gravity, Alcohol Content and Color

Estimated OG: 1.045 SG

Estimated FG: 1.011 SG

Estimated ABV: 4.4 %

Bitterness: 38.0 IBUs

Color: 3.9 SRM

Measured: _____

Measured: _____

Measured: _____

Prepare for Brewing

- ☐ Prepare a yeast starter (if needed)
- ☐ Weigh and mill grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
3450 g	Pilsner (2 Row) Ger (2.0 SRM)	Grain	5	88.7 %
220 g	Caramel Light - 10L (10.0 SRM)	Grain	6	5.7 %
220 g	Vienna Malt (3.5 SRM)	Grain	7	5.7 %

- ☐ Collect 27.7 l brewing water
- ☐ Setup all vessels (and grain bag/basket if "BIAB"), ensure they are clean
- ☐ Make sure all pumps' covers (if using pumps) and all necessary kettles' valves are closed!
- ☐ Fill kettle with water and heat to strike temperature

Mash Steps

Name	Description	Step Temperature	Step Time
Mash	Add 27.7 l of water at 70.5 C	68.0 C	60 min

- ☐ Weight and add brewing salts and lactic acid (if treating RO water)

Water Prep

Amt	Name	Type	#	%/IBU
27.7 l	American Pale Ale	Water	1	-
9.94 g	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	2	-
3.50 ml	Lactic Acid (Mash 60.0 mins)	Water Agent	3	-
2.89 g	Calcium Chloride (Mash 60.0 mins)	Water Agent	4	-

- ☐ When mash water is ready, start recirculation pump and valve (if using recirculation pump)
- ☐ Dough-in (Submerge grain bag/basket if "BIAB")
- ☐ Place lid/cover and ensure temperature is maintained
- ☐ Monitor mash temperature during mash and adjust as necessary

• Mash is complete:

- ☐ If brewing with a 3-vessels system: Recirculate for vorlauf, then sparge
- ☐ If "BIAB": Remove grain bag from kettle, place on a colander/hang on pulley, let drain and finally squeeze (use gloves!)

Notes

- ☐ Measure Pre-Boil Gravity: _____ (Estimated: 1.036 SG)
- ☐ Place lid and heat wort to a boil
- ☐ Weight all boil additions – hops, whirlfloc tablets, nutrients and other ingredients
- ☐ When hot-break is over, start timer for 60 minutes

Boil Ingredients

Amt	Name	Type	#	%/IBU
20.0 g	Nelson Sauvin [12.90 %] - Boil 15.0 min	Hop	8	17.8 IBUs
20.0 g	Nelson Sauvin [12.90 %] - Boil 10.0 min	Hop	9	13.0 IBUs
20.0 g	Nelson Sauvin [12.90 %] - Boil 5.0 min	Hop	10	7.2 IBUs

- ☐ Sanitize fermentor, spigot and airlock with sanitizing solution
- ☐ With 30 minutes left, dip Immersion Chiller in boil kettle (if using CFC or Plate Chiller, wait till 15 minutes left to circulate boiling wort)
- ☐ With 15 minutes left, add whirlfloc tablet and nutrients (if used)
- ☐ When boil is over, turn off the heat and do a whirlpool, let stand for 5 minutes
- ☐ Make sure valve is closed on fermentor
- ☐ Chill and transfer wort to fermentor
- ☐ Place fermentor in fermentation chamber, set the controller to pitch temperature (or below)
- ☐ **End of brewday. Clean the brewery**

Fermentation

- ☐ Measure Batch Volume: _____ (Estimated: 20.0 l)
- ☐ Aerate wort
- ☐ Measure OG: _____ (Estimated: 1.045 SG)
- ☐ Pitch yeast. Date: _____
- Yeast Pitching Temp: _____
- Main Fermentation Temp: _____

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	11	-

- ☐ Monitor fermentation progress and temperature, ensure everything works as intended
- ☐ When fermentation is 5 specific gravity points away from the target FG, perform Diacetyl Rest
- ☐ Transfer beer to secondary fermentor. Date: _____ Temp: _____
- ☐ Add dry hops, wood chips, fruits, spices or other ingredients. Date: _____ Temp: _____

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
90.0 g	Nelson Sauvin [12.90 %] - Dry Hop 7.0 Days	Hop	12	0.0 IBUs

Notes

- ☐ Measure FG: _____ (Estimated: 1.011 SG)
- ☐ Actual ABV: _____ (Estimated: 4.4 %)
- ☐ Cold crash, Lager or Condition. Date: _____ Temp: _____
- ☐ Package and carbonate to 2.5 CO2 Volumes / 123.67 g . Date: _____

Notes
